Eversave Recipes

Tasty new ideas for you and your family.

Summertime Treats

Iced Fruit Cooler - Page 7

Dear Eversave.com Member,

When we asked Eversave.com members to share their favorite time-saving, money-saving or just plain delicious recipes with us, the response was overwhelming. Eversave.com members shared their favorites, from quick and easy meals to time-tested family creations.

This cookbook features a selection of delicious summer sweets, submitted by Eversave.com members. We hope you'll love trying these summer treats!

Do you know a recipe that saves time, saves money or is just too good to keep to yourself?

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Enjoy!

Eversave.com staff

Share your time- saving and money- saving recipes!

SUBMIT YOUR OWN RECIPE!

Chocolate Covered Strawberry Ice Cream

By Laquita Simmons

Delicious chocolate covered strawberries chopped up and mixed with vanilla ice cream.

Ingredients

1 cup of semi-sweet chocolate chips
1 pint of vanilla ice cream
2 Hershey dark chocolate bars
3 teaspoons of butter
6 large strawberries per pint of ice cream

Cooking Tip

Decorate Your Dish with Candied Flowers

Directions

First place a thick glass bowl over a pot full of boiling water. This is what the chocolate will be mixed in. Break up a Hershey chocolate bar into pieces, add it to the bowl and chop up and add the butter. Stir until the mixture has completely melted. Then add into the mix a cup of semi-sweet chocolate chips. After the chocolate has melted, dip strawberries into the mix. Let the strawberries sit and dry. Take the ice cream out after the strawberries are fully dry. Cut the strawberries into cubes and add to the softened ice cream. Stir loosely to keep the chocolate and strawberries intact. Refreeze. Enjoy.

Hawaiian Pie

By Phyllis Thomas

This is a delicious dessert - and very easy to make!

Ingredients

1 (20 ounce) can crushed pineapple, drained
1 can sweetened condensed milk
1 cup chopped pecans
1/3 cup lemon juice
12 ounces whipped topping
2 graham cracker pie crusts

Directions

Combine lemon juice and condensed milk. Fold in whipped topping. Add the pineapple and chopped pecans, and pour into the 2 graham cracker crusts. Refrigerate at least 4 hours before serving. Prep time: 10 minutes, refrigerate at least 4 hrs. Makes 12 servings and 2 pies..

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Lemon Treats

By Florence Ames

A lemony-zing everyone will enjoy.

Ingredients

1 box lemon cake mix
1 egg
1 teaspoon lemon extract
8 ounce whipped topping (can be light)
juice and zest of one lemon
powdered or confectioner's sugar

Directions

Pre-heat oven to 350F degrees. Blend cake mix (no water), egg, topping, and extract (mixture will be sticky). Roll teaspoons of batter into balls and then into powdered or confectioner's sugar. Place on ungreased cookie sheet and bake at 350F degrees for 10 minutes. Remove to rack. Cool completely. Drizzle with a glaze made of the lemon juice, zest, and enough powdered or confectioner's to make a glaze for drizzling. Yield: about 4 dozen cookies.

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Ice Cream Sandwich Pie

By Mechelle Riles

A new twist on an old favorite.

Ingredients

1 jar caramel ice cream topping
1 jar chocolate ice cream topping
1 jar chocolate shell
1 package toffee chips
18 ounce container whipped topping
2 boxes ice cream sandwiches

Cooking Article

Save Time: Recruit the Kids to Help in the Kitchen

Directions

In 9x13 pan, start by layering ice cream sandwiches then a layer of whipped topping. Swirl on chocolate and caramel ice cream toppings and gently mix into whipped topping. Sprinkle with toffee chips. Repeat - ending with toffee chips. Pour chocolate shell on top. Cover and freeze 12 hours.

Iced Fruit Cooler

By Brionnie

Creamy and delicious.

Ingredients

1/2 cup bananas
1/2 cup cantaloupe
1/2 cup honeydew melon
1/2 cup strawberries
Ice

Cooking Tip

Cooking with Fruit. Add Flavor!

Directions

Chop up fruit into small bits. Mix strawberries, bananas, cantaloupe, and honeydew melon in blender for at least 1-2 minutes. Then blend in ice and serve.

Key Lime Pie

By Sarah Boyd

A delicious finish to any meal.

Ingredients

1 package lime flavored gelatin
1 prepared graham cracker crust
1/4 cup hot water
2 (6 ounce) cartons lime yogurt
8 ounces whipped topping

Directions

Dissolve gelatin in 1/4 cup hot water in large bowl. Stir in 2 6-ounce cartons key lime yogurt. Fold in 8 ounces whipped topping. Pour into pie crust. Refrigerate at least two hours. Refrigerate leftovers. Serves 8.

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Lemon Ice Cream

By AnnaMae Vial

A perfect treat on a hot summer day.

Ingredients

1 cup fresh lemon juice
2 cups half and half
2 cups milk
2 cups sugar
2 teaspoons grated lemon zest
6 drops yellow liquid food coloring
Garnish: fresh mint sprigs

Directions

Stir together first 6 ingredients in a large bowl. Pour mixture into a 13- x 9-inch pan. Cover and freeze at least 2 hours. Process half of mixture in a food processor or blender until smooth. Remove from processor, and set aside. Repeat with remaining mixture. Return all of mixture to pan. Cover and freeze at least 4 hours or until firm. Garnish, if desired.

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Peach Pie

By Pat Czubkowski

Delicious summer pie served warm with vanilla ice cream.

Ingredients

1 (9-inch) pie crust unbaked
1 cup sugar
1 stick butter melted
1/2 cup flour
6-8 peeled and pitted peaches

Directions

Preheat oven to 400F degrees. Cut peeled peaches in half and place cut side down in unbaked pie shell. Fill in empty spots with smaller slices of peach. Mix together sugar and flour. Sprinkle on top of the peaches. Pour melted butter over the sugar-flour mixture. Bake at 400F degrees for 10 minutes. Reduce heat to 350F degrees and bake 40-50 minutes until golden brown and topping is crusty. Serve warm with vanilla ice cream.

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Rhubarb Cream Delight Dessert

By Renee McDonald

This rhubarb dessert is very easy to make.
And is very tasty!

Ingredients

Crust:
1 cup flour
1/2 cup butter
1/4 cup sugar
Rhubarb Layer:
1 tablespoon flour
1/2 cup sugar
3 cups fresh rhubarb (cut in 1/2 inch pieces)
Cream Layer:
1/2 cup sugar
12 ounces cream cheese (softened)
2 eggs
1 teaspoon vanilla

Directions

Make crust: Mix flour, sugar and butter: Pat into a 10" pie plate and set aside. Make Rhubarb Layer: Combine rhubarb, sugar and flour, toss lightly and pour into crust. Bake at 375 degrees for 15 minutes. Meanwhile, prepare cream layer: Beat cream cheese and sugar until fluffy, beat in eggs one at a time, pour over rhubarb bake at 350 for ½ hour.

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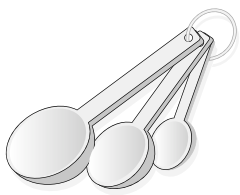

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Sour Cream Pound Cake

By Carlas Daniels

Golden cake to eat with ice cream, coffee or just by itself.

Ingredients

1 cup (8 oz) sour cream
1/2 teaspoon almond extract
1/4 teaspoon baking soda
1/4 teaspoon salt
2 sticks butter
2 teaspoons vanilla extract
3 cups sifted white all-purpose flour
3 cups sugar
6 eggs
confectioner's sugar (optional)

Cooking Article

Basic Kitchen Safety

Directions

Preheat oven 325F degrees. Grease and flour pan. Cream butter and sugar together. Add eggs one at a time, beating each. Add vanilla and almond extract. Add sifted flour, salt and baking powder alternated with sour cream. Mix to a well creamed mixture. Spoon batter into pan. Bake 1 hour and 15 minutes. Cool ten minutes in pan and turn onto a wire rack to cool completely. Dust with confectioner's sugar.

RICOTTA DESSERT RECIPES

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Sorrento®
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New York Style Cheesecake with Strawberries

New York Style Cheesecake with Strawberries

Graham Cracker Crust:

2 cups graham cracker crumbs
1/2 cup butter, melted
1/4 cup sugar

In bowl, combine all ingredients. Press crumbs firmly into bottom and up 1/2" of sides of 9" Springform pan. Set aside.

Cheesecake Filling:

15 oz. container **Sorrento® Whole Milk** or **Part Skim Ricotta Cheese**
8 oz. package cream cheese
1-1/3 cup sugar
2 whole eggs
2 egg yolks
1 tsp. grated lemon rind
1 Tbsp. lemon juice
1 tsp. pure vanilla extract

Mix cream cheese and sugar at medium speed until smooth, about 3 minutes. Scrape bowl. Add ricotta and mix 1 minute. Scrape bowl and add eggs, yolks, lemon rind, lemon juice and vanilla. Mix for 2 minutes. Pour batter into crust. Bake for 55 to 60 minutes. Remove from oven and cool for 1 hour.

Sour Cream Topping:

2 cups sour cream
1/4 cup sugar

Berries:

1 pint fresh strawberries, hulled and sliced
3 Tbsp. sugar

Preheat oven to 350° degrees F. Place a cake pan filled with water on the lowest rack of oven to create extra moisture and prevent cake from cracking.

Prepare Topping:

With spoon or whisk, mix sour cream and sugar until smooth. Spread evenly on top of cake. Return cake to oven for 7 minutes to set topping. Remove and cool completely. Cover with plastic wrap and refrigerate for several hours.

Mix berries with sugar. Cover and refrigerate until ready to serve cake. Run sharp knife around edge and remove cake. Cut into slices and top with spoonful of strawberries.

Serves 10.

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Sorrento®
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Low Carb Strawberry Crème

Sorrento®
Authentic Italian Ricotta Cheese

Low Carb Chocolate Crème

Sorrento® Authentic Italian Ricotta Cheese

Low Carb Strawberry Crème

15 oz. container **Sorrento® Part Skim Ricotta Cheese**
2 oz. cream cheese
1 packet artificial sweetener
1/2 cup sliced fresh strawberries, or frozen and drained

With mixer, blend together cream cheese, sweetener and berries for 1 minute on medium speed. Scrape bowl and add ricotta cheese. Mix 1 minute more to blend completely. Chill for an hour. Garnish with strawberries and serve.

Serves 3 or 4.

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Sorrento® Authentic Italian Ricotta Cheese

Low Carb Chocolate Crème

15 oz. container **Sorrento® Part Skim Ricotta Cheese**
2 oz. cream cheese
1 packet artificial sweetener
2 tsp. unsweetened cocoa
1/2 cup fresh raspberries, or frozen and drained

Topping:
1 cup heavy whipping cream with **1 Tbsp.** sugar

In separate bowl, whip cream and sugar until it has a soft peak.

With mixer, blend together cream cheese, sweetener and cocoa for 1 minute on medium speed. Scrape bowl and add ricotta cheese. Mix 1 minute more to blend completely. Chill for an hour. Spoon into serving dish, layering raspberries with chocolate creme. Top with dollop of whipped cream and raspberries and serve.

Serves 3 or 4

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Sorrento®
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Fudgy Brownies Swirled with Cheesecake

Sorrento®
Authentic Italian Ricotta Cheese

Pineapple and Raisin Kugel

Fudgy Brownies Swirled with Cheesecake

Brownies:

1 package brownie mix for 9" x 13" pan, oil and eggs

Cheesecake:

15 oz. container **Sorrento® Whole Milk** or **Part Skim Ricotta Cheese**
8 oz. package cream cheese
1/4 cup sugar
1 egg
1 tsp. pure vanilla extract

Preheat oven to 350° degrees F. Grease bottom of a 13" x 9" pan. Mix brownie batter according to directions on box.

Cheesecake filling: Mix cream cheese and sugar at medium speed for 2 minutes until smooth. Add ricotta, egg and vanilla. Mix for 2 minutes; set aside. Spread brownie batter into prepared pan. Top with cheesecake batter and make swirls with rubber spatula. Bake for 28-32 minutes. Brownies will be fudgy. Remove from oven and cool completely. Refrigerate for several hours before serving. **Makes 16 brownies.**

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Sorrento® Authentic Italian Ricotta Cheese

Pineapple and Raisin Kugel

12 oz. package egg noodles, cooked and drained
2 cups Sorrento® Whole Milk or **Part Skim Ricotta Cheese**
1 cup sour cream
5 large eggs
1/2 cup milk
1/2 cup sugar
1 Tbsp. pure vanilla extract
2 tsp. ground cinnamon
1/2 cup raisins
20 oz. can crushed pineapple, drained
1/2 stick plus **1 Tbsp.** melted butter

Preheat oven to 350° degrees F. Grease 13" x 9" x 2" glass baking dish with 1 Tbsp. butter. Whisk together ricotta, sour cream, and eggs until smooth. Stir in milk, sugar, vanilla, cinnamon, raisins and pineapple. Add noodles and melted butter and stir until evenly blended. Pour into baking dish. Bake for 45–55 minutes or until set and slightly golden on top. Serve hot or at room temperature.

Serves 12.

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Sorrento®
Authentic Italian Ricotta Cheese

Ice Cream Cone Cannolis

Sorrento®
Authentic Italian Ricotta Cheese

Fudgy Peanut Butter Pie

Ice Cream Cone Cannolis

15 oz. container **Sorrento® Whole Milk**
or **Part Skim Ricotta Cheese**
1/2 cup powdered sugar
1/2 tsp. vanilla extract
1/4 tsp. grated orange rind
1/4 cup mini chocolate chips
8–10 sugar ice cream cones
Multi-colored sprinkles

With wooden spoon, mix ricotta, sugar, vanilla and orange rind until smooth. Add chips and stir until evenly blended. Cover and refrigerate for 1 hour. Spoon mixture into ice cream cones. Add sprinkles and serve.

Serves 8–10.

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Sorrento® Authentic Italian Ricotta Cheese

Fudgy Peanut Butter Pie

1 prepared 8" graham cracker crust
6 oz. milk chocolate chips, melted

With rubber spatula, smooth 2/3 of melted chocolate mixture over bottom of crust and up the sides about 1/2". Put crust in freezer while making the filling. Save rest for top.

Filling:
3 Tbsp. butter, room temperature
1-1/2 cups smooth peanut butter
1/4 cup plus **2 Tbsp.** sugar
3/4 cup Sorrento® Whole Milk
or **Part Skim Ricotta Cheese**
1 cup heavy whipping cream with
1 Tbsp. sugar and **1/2 tsp.** vanilla extract

With electric mixer, mix butter, peanut butter and sugar for 2 minutes at medium speed until smooth. Add ricotta and mix for 1 minute on medium. In separate bowl, whip cream with sugar and vanilla until it holds a soft peak. Gently fold cream into peanut butter mixture making sure to incorporate all of the cream. Spoon filling into prepared shell and refrigerate for 1–2 hours. With fork drizzle remaining melted chocolate chips over top and serve.

Serves 6–8.

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